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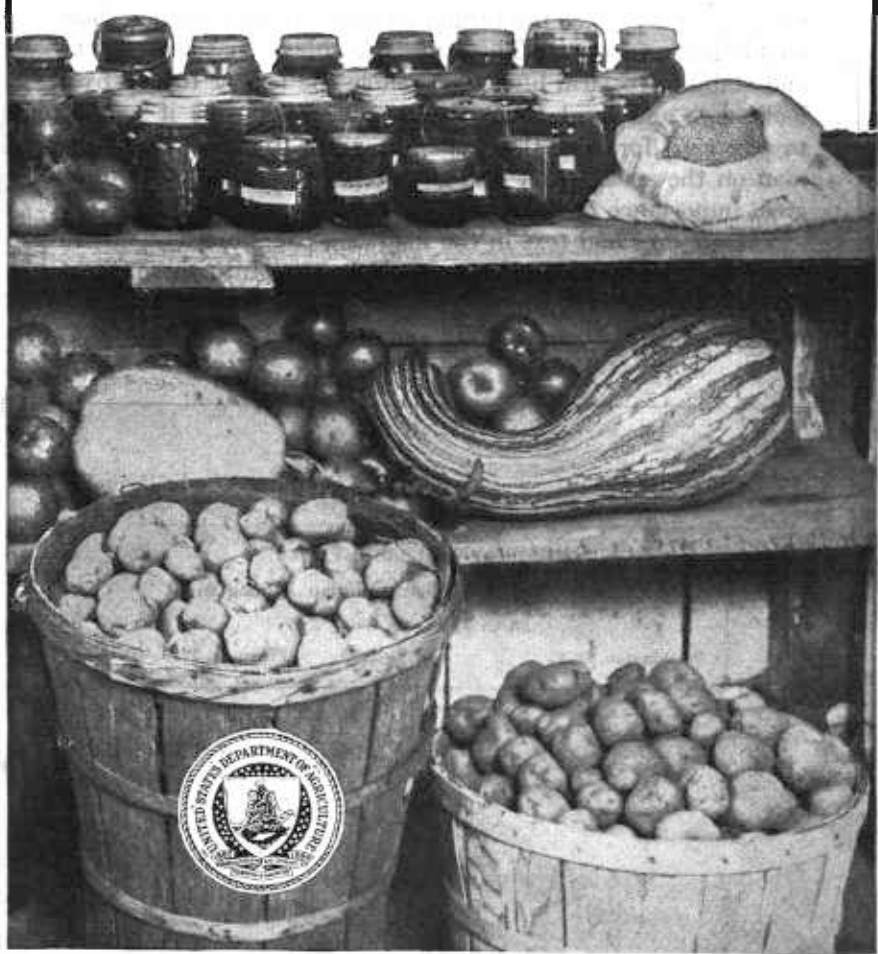
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UNITED STATES DEPARTMENT OF AGRICULTURE

# Home Supplies Furnished by the Farm



**T**HE FARMER, unlike most men in other lines of work, has two kinds of income, one his regular cash income, the other an income that is almost never measured in dollars and cents. This bulletin deals with the latter.

Food, fuel, and shelter are three essentials of life that go to make up the part of the farmer's return which does not show on his balance sheet. These are the things that lend safety and stability to farm life; that enable the farmer to tide over bad years and hard times that would be ruinous if he had to pay cash for everything that he gets. In the case of the man on the small farm, this unledgered income is often of as great importance to the farm family as the cash income.

The pictures and text in the following pages are designed to point out the important factors which enter into these direct contributions of the farm to the family living, and to illustrate ways in which they are utilized and conserved.

OFFICE OF THE SECRETARY

Contribution from the Office of Farm Management

H. C. TAYLOR, Chief

Washington, D. C.

February, 1920

# HOME SUPPLIES FURNISHED BY THE FARM.

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IT IS THE PURPOSE of this bulletin to point out the importance of the food, fuel, and shelter furnished the family by the farm. These contributions are not a cash receipt from the farm business, but they enable the farmer to reduce materially the cash cost of living and to continue business even when the financial summary of his operations may show only a small margin of profit at the end of the year, in itself insufficient for the support of his family.

Two-thirds of the farmer's living, on the average, as far as food, fuel, and housing are concerned, is furnished directly by the farm. The food retained for family use may be raised especially for the family or may be taken from the regular farm products raised for market. No farm plan seems complete without its family garden. A part of the day's supply of milk and a part of the day's collection of eggs is used in preparing meals for the family. Similarly, other food products are diverted to the pantry, cellar, or smokehouse, instead of being sent to town to be sold. The farm woodlot, condemned fruit trees, discarded fence rails and posts, and pruning wood furnish fuel for cooking and heating.

These perquisites are not furnished altogether free of cost to the farmer. They represent labor and invested capital. Much of the labor, however, is performed at times when the work of the main farm business is not very pressing, and frequently a considerable part of it is done by women or children. Thus the actual money cost of these things to the farmer is insignificant or at most is considerably less than it would be if they were bought.

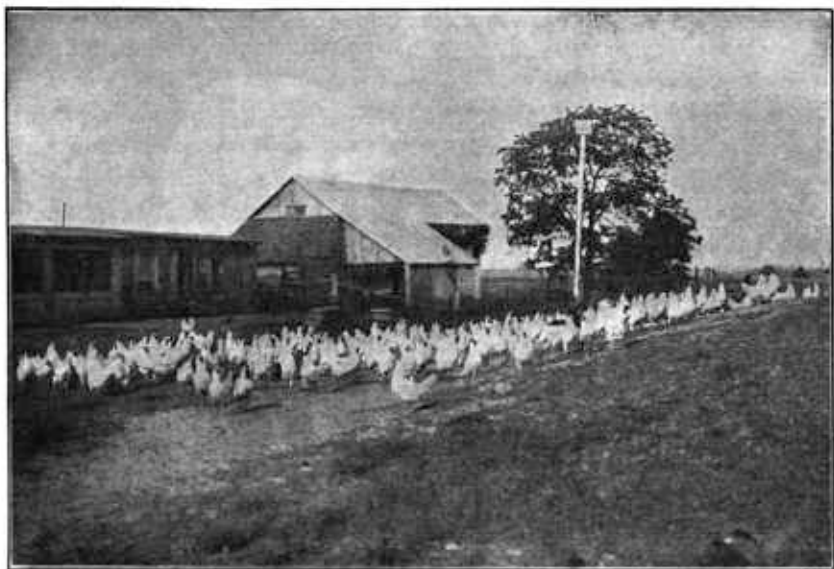
In the following pages are presented graphic illustrations of a few of the more important methods followed by farmers in utilizing the food, fuel, shelter, and other things that the farm furnishes free of money cost. These illustrations, of course, are designed to be merely suggestive. Those who wish to get specific figures in this regard are referred to Department Bulletin 410, "Value to Farm Families of Food, Fuel, and Use of House," and Farmers' Bulletin 635, "What the Farm Contributes Directly to the Farmer's Living." Material gathered in the preparation of these publications has been used as the basis of the matter presented in this bulletin.

**DAIRY PRODUCTS.****FIG. 1.**

**D**AIRY PRODUCTS constitute the most important group of foods, measured in money value, consumed by the average farm family. Milch cows (fig. 1) are kept on practically all farms. The average farm family uses annually about 2,600 quarts of milk in the form of milk, butter, cheese, or cream.

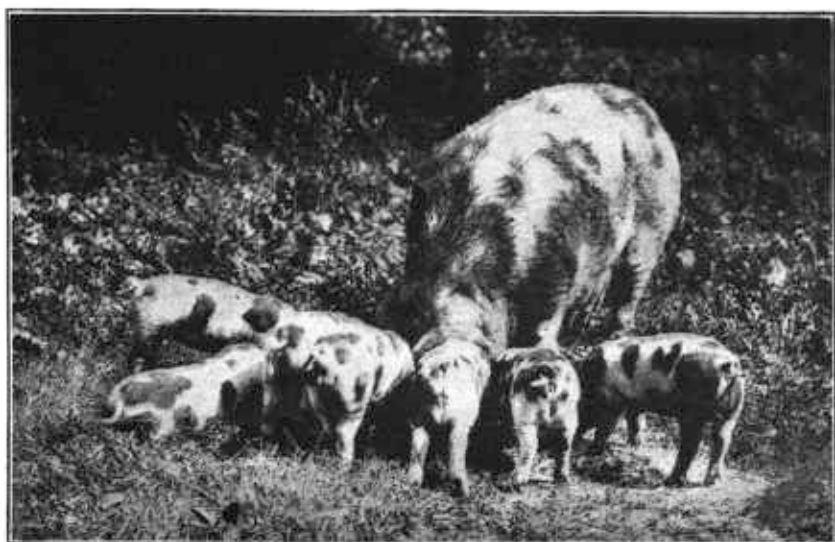
In dairy regions where milk is shipped or sold to creameries or cheese factories, practically all the butter and cheese used is bought instead of made on the farm. Very few farmers buy whole milk. About four-fifths of the dairy products consumed by farmers are produced on the home farm.

In the South dairy products are used very freely. The common practice is to churn the whole milk for butter, producing a large quantity of buttermilk. The average annual consumption of butter per family is about 230 pounds in the South while for families in the North and West it is less than 150 pounds. It is not unusual for the average-sized family in the South to consume 2,000 quarts of buttermilk a year. Buttermilk is a cooling and healthful drink for that climate.

**POULTRY PRODUCTS.****FIG. 2.**

**A** LARGE PROPORTION of the poultry products of this country are produced on general farms. Nearly every farm has its poultry flock (fig. 2). The average American farmer reserves about 3 dozen eggs a week for family use and about 50 fowls are consumed by the family during the year. These food products can be secured absolutely fresh, which considerably enhances the value of this contribution from the farm. Of the meat furnished by the farm to the operator and his family, poultry constitutes about 10 per cent.

A small flock of poultry can be kept on the farm at little cost. The fowls find scattered grain about the farmstead and on the adjoining grain fields after harvest. Garden refuse and kitchen waste are usually available for them. They also feed on insects and worms. In many cases the farmer's wife and children find pleasure in caring for the flock.

**PORK.****FIG. 3.**

**N**EARLY two-thirds of the meat eaten on the farm is pork, the average farm consumption of pork being over 500 pounds per family. The greater portion of the pork products used by farmers are produced on the home farm. A small number of pigs (fig. 3) can be raised cheaply. Kitchen and garden wastes, and sometimes dairy by-products, are available for feed. The farmer usually kills the hogs and dresses them on his own place (fig. 4). The hog furnishes a good variety of meat and also lard. The smoke house, a common improvement on the farm, provides a convenient way for curing pork.

**FIG. 4.**

**BEEF.****FIG. 5.**

**T**HE farmer buys more beef than he takes from the farm. Only about 10 per cent of meat furnished by the average farm is beef. In the North and West the average consumption of beef per family is nearly 300 pounds and in the South it is less than 100 pounds.

The beef animal killed for home use may be a beef steer (fig. 5) or an unprofitable cow, or a heifer that does not promise to be a good producer and would not bring a good price for beef on the market. Very little veal is killed on the farm for home use. Much of the beef bought by farmers is bought in the summer from village butchers who operate meat wagons or cars in the country (fig. 6). On the average farm there are no facilities for keeping fresh meat during warm weather.

**FIG. 6.**



**SHEEP.**

FIG. 7.

**S**HEEP (fig. 7) are not very generally kept on farms for supplying the home family with meat. There are many areas, especially in hilly or mountainous regions, where nearly every farm could keep a few mutton sheep to advantage. Boys' and girls' clubs in some parts of the country have done much to foster home production of mutton.

"Sheep naturally graze over rather wide areas and seek a variety of plants. This habit particularly adapts them to being kept in large numbers on lands of sparse vegetation or furnishing a variety of grasses or other plants. They do better on short and fine grasses than on coarse or high feed. They will eat a good deal of brush and, if confined to small areas, will do a fair job at cleaning up land. When used in this way, or on land producing brush only, they can not be expected to prove very satisfactory in the production of good lambs or good wool." (Farmers' Bulletin 840.)

**THE FARM GARDEN.****FIG. 8.**

**T**HE most intensively worked field on the farm is the garden (fig. 8). For convenience it is usually located close to the dwelling. Many farmers have, in addition, truck patches in fields where intertilled crops, such as corn, are grown. These patches are conveniently plowed, prepared, and cultivated at the same time the ground is worked for the regular crop. In the truck patch potatoes, sweet corn, cabbage, tomatoes, squash, and cucumbers are usually raised.

Vegetables constitute only about 11 per cent (in value) of all food consumed by farmers, and about 80 per cent of the vegetables are furnished by the farm. In general, Irish potatoes are easily the most important vegetable raised, constituting nearly one-half the value of all vegetables consumed. In the South, however, about twice as many sweet potatoes as Irish potatoes are used.



FIG. 9.

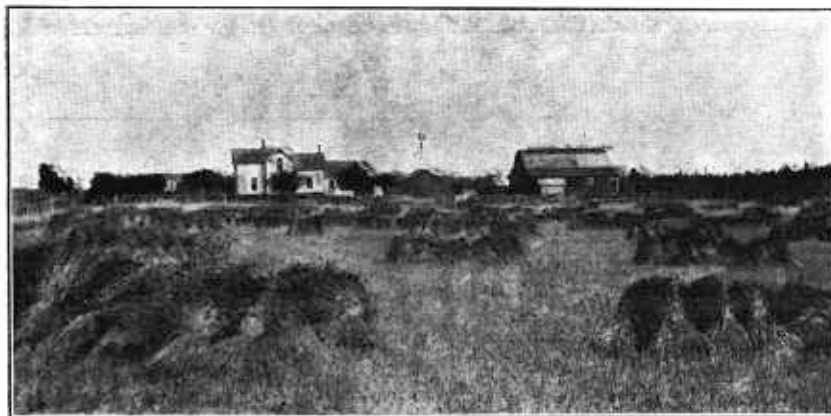


FIG. 10.



FIG. 11.

## THE BREAD SUPPLY.



FIG. 12.



FIG. 13.

**C**EREALS, such as corn (fig. 9), wheat (fig. 10), and buckwheat (fig. 11), are raised nearly everywhere throughout the United States. These grains are staple breadstuffs, but the general practice of farmers is to buy flour and meal rather than grind or have their own grain ground for home use. In certain sections where custom grist mills (fig. 12) are found, farmers still have some grain ground into flour and meal for home use. Occasionally a farmer is found who has his own little mill (fig. 13) and who makes his own flour and meal.

The average farm family consumes about 6 barrels of flour in a year. In the South the average annual consumption of corn meal is about 500 pounds per family and in the North about 50 pounds. The consumption of buckwheat and rice is low, except in areas where these crops are generally grown, and even there it is usually less than 100 pounds per family. Most farm families use home-baked bread, though in some cases the farmers buy their bread from bakers who drive through the country (fig. 14).



FIG. 14.

**SIRUPS.**

FIG. 15.

**I**N sections where sugar-maple trees grow (fig. 15), or where sugar cane (fig. 16) or sorghum are grown, the farmer may produce all the sirup the family consumes. Many farmers of the North Atlantic States produce their own maple sirup and in the Southern States the home production of cane and sorghum sirup is even more common. Sorghum is also grown to a considerable extent in parts of the North. It is not unusual for southern families to produce 10 to 25 gallons of sirup for home consumption, making a very important contribution to the family living.



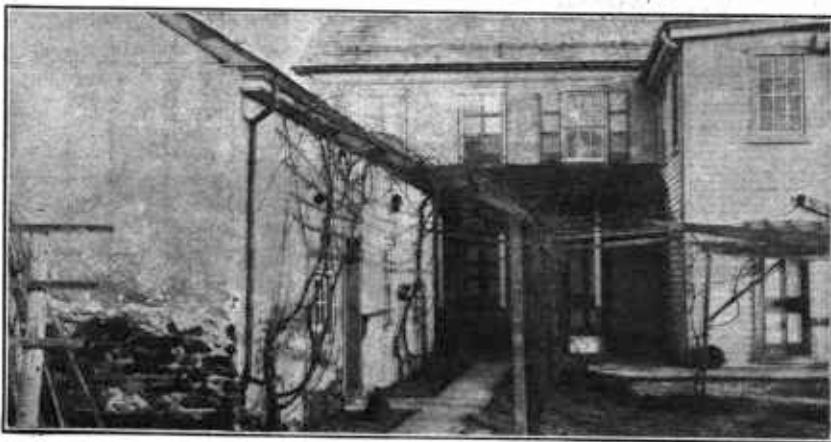
FIG. 16.

**FRUITS.****FIG. 17.**

**T**HE ordinary individual craves a certain amount of fruit in his diet.

On the average farm fruit constitutes only about 6 per cent (in value) of all food consumed. This percentage could be increased to good advantage, making fruit a more important part of the diet.

Many farmsteads include fruit trees and grape arbors (figs. 17 and 18) as a part of the planting scheme around the dwelling. A small area of the farm devoted to apple trees, peach trees, berry plants, or other fruit suited to the region, is a good investment for any farmer. About two-thirds of the fruit consumed by the average farm family is produced on the home farm.

**FIG. 18.**

**CANNING AND DRYING.**

FIG. 19.

**I**T is particularly desirable to can or dry the fruits and vegetables raised on the farm, as the raw products can be gathered and treated when absolutely fresh and at just the proper stage of ripeness and tenderness for best results.

The average farm family probably cans annually more than 150 quarts of fruits and vegetables, the greater part of which is fruit. Canning clubs have been instrumental in stimulating interest in canning on the farm (see fig. 19, illustrating a Mother-Daughter Club team putting up fruit on the home farm). The drying of fruits and vegetables, an old farm art until recently on the decline, has been revived quite generally within the past two years. This process offers a good means of preserving perishables without entailing expense for containers, as in canning. Figure 20 shows a homemade drying tray.

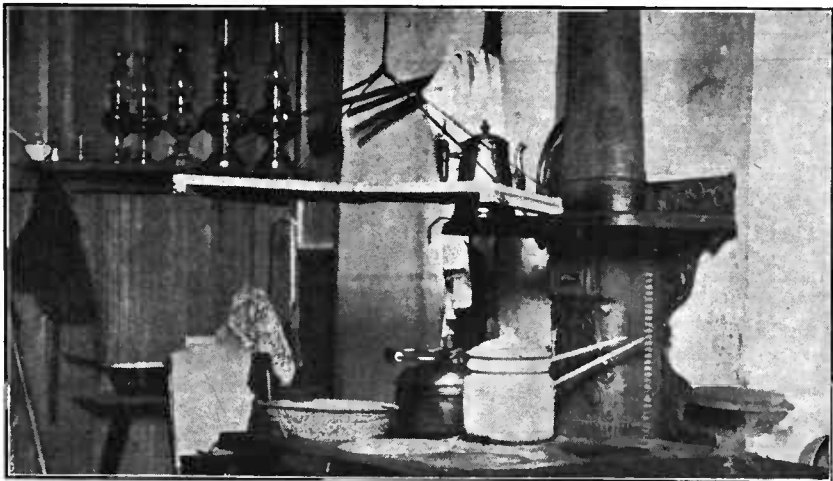


FIG. 20.

**FUEL.**

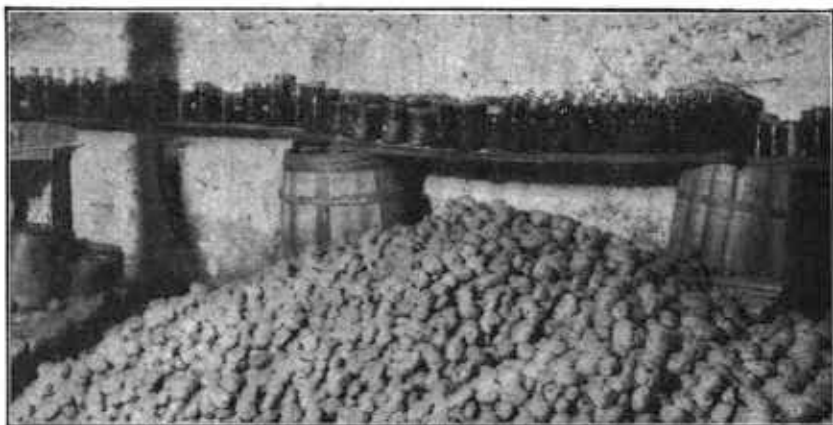
FIG. 21.

**A**BOUT half the fuel used on farms in general is furnished directly by the farm in the form of wood (fig. 21). The average farm family uses annually between 9 and 10 cords of wood for fuel, in addition to which about 3 tons of coal is bought. The wood, furnished almost altogether by the farm, represents a very considerable item. The farm woodlot should not be overlooked by the farmer in planning for the economical utilization of the resources of his farm (fig. 22).



FIG. 22.



**STORAGE OF FOOD ON THE FARM.****FIG. 23.**

**F**ARM buildings usually offer ample space for the storage of food products raised on the farm. The cellar of the house (fig. 23) should hold a winter's supply of potatoes, beets, carrots, onions, and canned fruits and vegetables, as well as such articles as a barrel of salt pork, keg of kraut, and jar of eggs in water glass. The thrifty farmer faces the winter season with a well-stocked cellar and with a store of dried fruits and vegetables and possibly some jars of apple butter (fig. 24) in his attic.

Specially constructed root cellars, or "caves," (fig. 25) may be found on some farms. Potatoes and other vegetables are sometimes carried over the winter in earth pits, or "tumps" (fig. 26). The barn (fig. 27) may also serve as a storage place for vegetables.

**FIG. 24.**



FIG. 25.



FIG. 26.



FIG. 27.

**THE FARM HOME.**

FIG. 28.

**T**HE DWELLING is the headquarters of the farm business. Chores are done before breakfast and often after supper, the stock need close attention, certain farm seeds are kept in the house, the hired man may sleep there, and the women folks often take care of the poultry; thus it is almost essential that the house be reasonably close to the other buildings.

The value of the house constitutes an important part of the real estate value of the farm. On the higher-priced Corn-Belt farms and the low-priced Cotton-Belt farms the value of the dwelling represents from 5 to 15 per cent of the real estate value of the farm, while in the eastern part of the United States this percentage is more commonly 20 per cent or over.

The beautifying of the yard by shrubbery, flower beds, and a good lawn involves the occasional use of manure, the introduction of fertile soil, the use of a team and of small farm tools, all of which are available on the average farm.

## FOOD CONSUMPTION ON FARMS.

Average quantity of the leading articles of food consumed per family  
by 950 farm families in 14 different States.

[Average size of family 4.8 adults or equivalent.]

Kind of food.		Home produced.	Bought.
<b>Meats:</b>			
Pork and lard.....	pounds..	499	91
Beef.....	do..	97	144
Poultry.....	do..	226	(*)
Fish.....	do..		42
Eggs.....	dozen..	156	1
<b>Dairy products:</b>			
Milk.....	quarts..	770	22
Butter.....	pounds..	131	32
Cream.....	quarts..	26	(*)
Buttermilk.....	do..	425	(*)
Cheese.....	pounds..	3	13
<b>Fruits:</b>			
Apples.....	bushels..	10	3
Peaches.....	pounds..	114	66
Plums.....	do..	15	7
Pears.....	do..	41	17
Berries.....	quarts..	39	15
Cherries.....	do..	22	4
Grapes.....	pounds..	18	9
<b>Vegetables:</b>			
Irish potatoes.....	bushels..	25	3
Sweet potatoes.....	do..	5	1
Beans.....	pecks..	11	3
Peas.....	do..	5	1
Onions.....	do..	4	2
Cabbage.....	heads..	44	10
Tomatoes.....	pecks..	16	3
Turnips.....	do..	9	2
Sweet corn.....	dozen..	22	6
Cucumbers.....	pecks..	4	(*)
<b>Groceries:</b>			
Coffee.....	pounds..		39
Sugar.....	do..		382
Flour.....	do..	76	884
Corn meal.....	do..	72	76
Bread.....	do..		158
Oatmeal.....	do..		59
Sirups.....	gallons..	2	7
Honey.....	pounds..	3	4
Buckwheat.....	do..	7	7
Rice.....	do..		23

\* Less than one unit of measure.